











PRESS RELEASE

# AlinOVeg, "Innovating in Plant-Based Food":

Launch of an Ambitious Collaborative Project Supported by the French Government as Part of France 2030 and Operated by Bpifrance



Paris, 23 February 2023 - Roquette, Agri Obtentions, Eurial, Greencell, INRAE and the Université Lumière Lyon 2, have announced the launch of a collaborative project: AlinOVeg "Innovating in plant-based food". For the next five years, public and private stakeholders will work together on the challenges of innovation in plant-based food to develop a French plant-based source sector (pea and fava bean protein) and to offer healthy and sustainable alternatives to dairy products. This project is supported by a budget of €11.4M, of which €8.3M are provided by the French government as part of the France 2030 actions and operated by Bpifrance.

In a context of the accelerating food transition for more sustainable solutions and a growing desire for food independence via the use of more local supply chains, AlinOVeg will be a key project, driving innovation and generating new markets. At the heart of this consortium, Roquette is associated with five other partners from the ecosystem of research and higher education such as INRAE and the Université Lumière Lyon 2, and private stakeholders like Agri Obtentions, Eurial and Greencell.

# AlinOVeg, a €11.4M collaborative project involving six partners

AlinOVeg brings together the following players of the plant-based value chain:

- Roquette, the project's sponsor, is a French family-owned company that is a pioneer
  in plant proteins and a global leader in plant-based ingredients for the food, nutrition,
  and health markets.
- **Eurial,** a major player in the dairy industry, is a company recognized in France and Europe for its skills in the dairy product manufacturing industry (cheeses, ultra-fresh ranges, specialty butters, specialty ingredients, etc.) and its expertise in the alternative milk sector (goat, sheep, vegetable).
- **INRAE** (National Research Institute for Agriculture, Food, and Environment), the leading French research organization specialized in these areas.
- Université Lumière Lyon 2, French social science university involved in this project via its TrAlim Chair dedicated to the food transition.
- **Agri Obtentions,** a subsidiary of INRAE, a major key player in the development and the distribution of pulse varieties, in particular peas, fava beans and lentils.
- **Greencell**, SME specialized in microbial biotechnologies, whose mission is to research, to develop, to produce, and to market active ingredients derived from raw materials of microbial origin, intended for the agroecology, the environment, the human and animal nutrition and the health sectors.

The AlinOVeg project is labeled by the Vitagora, Bioeconomy for Change and Clubster Nutrition Santé Longévité competitiveness clusters.

# AlinOVeg, an ambitious project "from the field to the plate"

AlinOVeg's objective is to develop innovative solutions and products (pea and fava bean varieties, protein ingredients, plant-based alternatives to cheese and plant-based desserts) and to create a strong and sustainable French sector.

To achieve this, AlinOVeg relies upon a development driven by consumers' expectations. AlinOVeg will offer products with optimal functional, nutritional, and organoleptic qualities. In addition, the project will rely on the development of more sustainable processes thanks to a large varietal selection, new valorization processes and more resilient local sectors. AlinOVeg will also address farmers directly to better meet their needs and enable them to optimize the value of pea and fava bean crops.

This 5-year project will be marked by key research and development milestones to remove technological barriers along the value chain.

Supported by France 2030 as part of the call for projects operated by Bpifrance "Food Needs of Tomorrow" of the "Sustainable and Healthy Food" acceleration strategy, AlinOVeg aims to be launched on the world market in the coming years.

"AlinOVeg is the largest collaborative innovation project supported by France 2030 in the food sector. It will provide benefits to consumers in terms of new, healthy, and tasty plant-based products, as well as new species, agricultural practices and protein ingredients to the entire sector," said **Ariane Voyatzakis**, Head of the agri-food sector at Bpifrance.

**Sergio Neves**, Head of Open Innovation at Roquette, added: "Thanks to this global and unprecedented project, supported by Bpifrance, we are bringing together public and private stakeholders from both research and industry. Driven by the same collective dynamic and ambition, we are keen to contribute to the development of a whole sector of plant-based sources and to offer healthy, sustainable and tasty solutions that meet today's consumers and future generations' expectations. This project will contribute to the current food revolution, in which we are involved, and to the development of a plant-based gastronomy.

### About Roquette: "Offering the best of nature"

Roquette is a family-owned global leader in plant-based ingredients, a pioneer of plant proteins and a leading provider of pharmaceutical excipients. Founded in 1933, the company currently operates in more than 100 countries, has a turnover of 3.9 billion euros, and employs more than 8,000 people worldwide.

Life and nature have been our sources of inspiration for decades. All our raw materials are of natural origin. From them, we enable a whole new plant protein cuisine; we offer pharmaceutical solutions that play a key role in medical treatments; and we develop innovative ingredients for food, nutrition and health markets. We truly unlock the potential of nature to improve, cure and save lives.

Thanks to a constant drive for innovation and a long-term vision, we are committed to improving the well-being of people all over the world. We put sustainable development at the heart of our concerns, while taking care of resources and territories. We are determined to create a better and healthier future for all generations.

Discover more about Roquette: <a href="https://www.roquette.com/">https://www.roquette.com/</a>

#### **About EURIAL**

EURIAL collects traditionally and organically farmed cow and goat milk, which is processed into dairy products and specialty ingredients and sold to wholesale markets, out-of-home caterers and industrial companies.

Historically located in France, EURIAL extends its global presence through its subsidiaries (Belgium, Spain, Italy, England, Sweden, Germany, Poland, the United States, the Middle-East and China) and the rest of the world.

Carried by its values, its ethical principles and its proximity to the farmers, EURIAL is invested for sustainable agriculture and responsible nutrition.

In addition to its activities in the dairy industry, since 2017 EURIAL is also present in the plant-based alternative market with its brand A Bicyclette.

At the forefront of the dairy sector in France, EURIAL is a multi-localized and multi-specialized dairy company. Its activity is focused on growth markets in France and worldwide where it aims for a leader position thanks to its specialty products. EURIAL operates in 26 production sites with 5,200 employees, mainly in France. Its turnover has reached EUR 2.4 billion in 2021.

Discover more about Eurial: https://www.eurial.eu/en/

# **About INRAE**

1st research organization specialized in agriculture, food and environment in the world in terms of scientific productions, ranked among the top 7 global institutions for the 4 Sustainable Development Goals of the UN (Agenda 2030), involved in innovation and support for public policies, INRAE is a key player accompanying the emergence of sustainable agricultural and food systems and thus providing answers to the major challenges of the 21<sup>th</sup> century for humans, earth and life. Through its more than 8,000 permanent staff, spread over 19 centers and more than 250 laboratories throughout the country, and supported by research infrastructures bringing together very high-level technologies and in international pulses, INRAE is able to offer its power and dynamism to very ambitious projects.

Regarding legumes, the teams of INRAE and its academic partners (AgroParisTech, Institut Agro, University of Burgundy, University Clermont-Auvergne, Avignon University) provide a holistic vision of cultivation systems, the physico-chemical properties of ingredients, their formulation (including after fermentation), the qualities of formulated foods and their nutritional properties, as well as their positive and negative impacts on the health, as alternatives to animal protein. This topic is particularly one of the development priorities of the Carnot Qualiment (food) and Plant2Pro (plant resources) Institutes led by INRAE.

Learn more about INRAE: https://www.inrae.fr/en/about-us

#### **About UNIVERSITE LUMIERE LYON 2**

As a major University of Humanities and Social Sciences, Lumière Lyon 2 University places the demand for quality and academic ambition at the service of the development of critical thinking, intellectual training, the progress of knowledge and the understanding of our society. With 32 laboratories, 6 research federations and 1 Maison des Sciences de l'Homme, Lumière Lyon 2 University is committed to innovation, interdisciplinarity, partnership and international openness. Through the projects developed and carried out by its 936 academics, it intends to bring together the humanities and social sciences with the hard sciences, and to place research at the heart of contemporary scientific and societal issues. The TrALIM Transitions Alimentaires partnership chair—co-sponsored by the Lumière Lyon 2 University and the Institute Paul Bocuse—mobilizes the research strengths of its affiliated institutions in a cross-disciplinary and multidisciplinary manner to meet the challenges of food transitions. Through the TrALIM Chair in Food Transitions, the Lumière Lyon 2 University and the Institute Paul Bocuse are mobilizing their research strengths in a cross-disciplinary and multidisciplinary manner to meet the challenges of food transitions. It relies on a network of teacher-researchers and researchers interested in food-related issues from various research laboratories: the COACTIS management science laboratory; the Max Weber Sociology Research Center; the GRePS Social Psychology Research Group; the LER Rural Studies Laboratory; and the Institute Paul Bocuse Research Center in Food Sciences and Catering.

Discover more about Lumière Lyon 2 University: https://welcome.univ-lyon2.fr/

#### **About AGRI OBTENTIONS**

Subsidiary of INRAE, Agri Obtentions, SA, created in 1983 to distribute INRAE's plant innovations, has had the ambition for 20 years to develop, in partnership with its shareholder, varietal innovations at the service of the agrofood sectors, in a context of environmental and climate transition. With a turnover of 15 million euros, 30% of which is invested in R&D, the 57 employees of Agri obtentions develop, produce and distribute more than 450 varieties in cereals, legumes, fodder and service plants, as well as vegetables and woody plants. in France and in more than 30 countries thanks to its more than 400 partners. Agri Obtentions is a recognized player in the straw cereals and grain legumes markets in France and Europe and in particular in peas, faba beans and lentils with the ambition of contributing through its portfolio of innovations to the agro-ecological transition of the French and European agriculture.

Discover more about Agri Obtentions: https://www.agriobtentions.com/

# **About GREENCELL**

" A natural response to the major challenges of agronomy, agri-food and the environment"

A leader in microbial ecology, Greencell produces microorganisms and transforms them into innovative ingredients. For 25 years, Greencell has been a pioneer in biotechnologies, expert in industrial fermentation (solid and liquid), with reference products in bio-fertilization, bio-stimulation, bio-control and treatment of polluted environments. In order to respond to global and planetary ecological issues such as the pollution of aquatic environments, soil degradation and the depletion of natural resources, Greencell's R&D program is part of this global context with the development of natural and sustainable solutions in favor of biodiversity. We are involved in various regional, national and European research and innovation programs on microbiology and its valorization in our fields of expertise: agroecology, environment, nutrition, health and well-being. We are actors and partners in two consortiums in the field of health (The French Gut) and the great challenge ferments of the future (GDFF). These two ambitious and complementary public-private partnership programs aim to accelerate innovation in the field of health, food fermentation, optimizing the nutritional profile of foods, maintaining or restoring a microbiota favorable to health and developing new probiotics.

Learn more about Greencell, click on this link: <a href="https://en.greencell.info/">https://en.greencell.info/</a>

#### **About France 2030**

# The France 2030 investment plan

- Reflects a dual ambition: transform key sectors of our economy (health, energy, automobile, aeronautics, or space) in the long term through technological innovation, and position France not only as a player, but as a leader in the world of tomorrow. From fundamental research to the emergence of an idea, to the production of a new product or service, France 2030 supports the entire life cycle of innovation up to its industrialisation.
- Is unprecedented in its scope: 54 billion will be invested so that our companies, our universities, and
  our research organizations can fully succeed in their transition in these strategic sectors. The challenge
  is to enable them to respond competitively to the ecological and attractive challenges of the world to come,

and to bring out the future champions of our fields of excellence. France 2030 is defined by two crosscutting objectives consisting of devoting 50% of its spending to decarbonising the economy and 50% to emerging players, carriers of innovation without spending that is unfavorable to the environment (in the sense of the Do No Significant Harm principle).

- Will be implemented collectively: designed and deployed in consultation with economic, academic, local, and European players to determine the strategic orientations and flagship actions. Project leaders are invited to submit their applications via open, demanding, and selective procedures to benefit from the State's support.
- Is led by the General Secretariat for Investment on behalf of the Prime Minister.

More informations on: www.france2030.gouv.fr

### **About Bpifrance**

Bpifrance's equity investments are made by Bpifrance Investissement. Bpifrance finances companies - at every stage of their development - with credit, guarantees and equity. Bpifrance supports them in their innovation and international projects. Bpifrance now also provides their export activity through a wide range of products. Advice, university, networking and acceleration programmes for start-ups, SMEs and ETIs are also part of the offer to entrepreneurs. Thanks to Bpifrance and its 50 regional offices, entrepreneurs benefit from a close, single, and efficient contact to help them face their challenges.

More information on: www.Bpifrance.fr. Follow Bpifrance on Twitter: @Bpifrance - @BpifrancePresse

### **Press contacts:**

Roquette Corporate Communications <u>carole.petitjean@roquette.com</u>

Eurial service.communication@eurial.eu

Université Lumière Lyon 2 presse@univ-lyon2.fr

Greentech Marketing Communication marketing@greentech.fr

Bpifrance raphaelle.renaudin@bpifrance.fr

OXYGEN Agency roquette@oxygen-rp.com +33 6 07 28 69 43